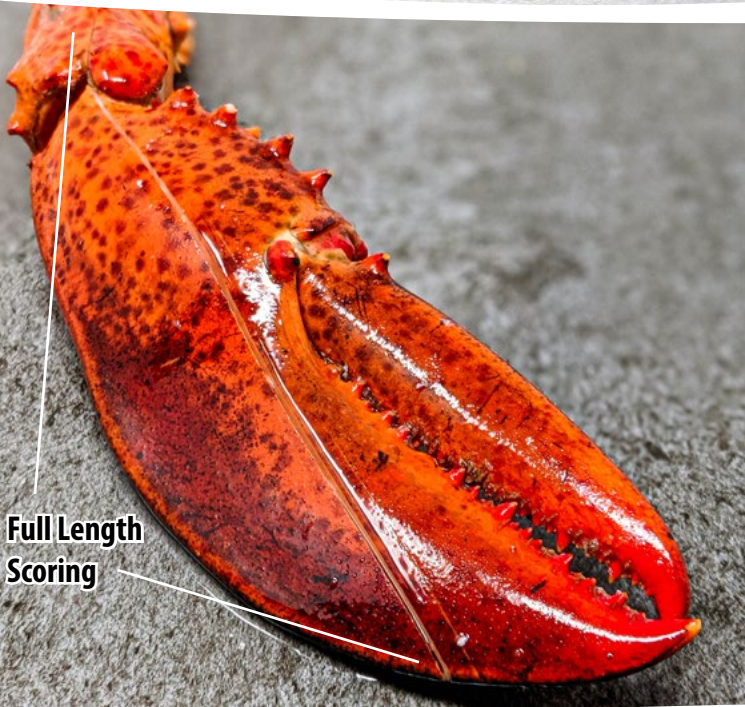


S·E·A  M·A·Z·Z

SCORED CLAW & ARM CHEF'S CUT



Full Length
Scoring



LIMITED AVAILABILITY OF
MSC CERTIFIED PRODUCT

Seamaz[®] lobsters are wild-caught in the cold North Atlantic waters and processed at our company owned facility, Beach Point Processing, located in Prince Edward Island, Canada.

Features & Benefits

- The entire arm and claw is scored, making it ideal for dramatic presentations where customers can easily access the claw & knuckle meat.
- Mazzetta Company operates in-house facilities for product sourcing, processing and supply chain distribution. A perfect system to deliver a high quality, consistent product.

Country of Origin & Master Carton

Product of Canada. Blast frozen in a 10 x 2 lb. master carton.

Graded Forms

- 3-5 claws/lb.
- 5-7 claws/lb.
- 7-9 claws/lb.



Mazzetta Company, LLC[®]
Highland Park, IL 60035 | 847.433.1150

Food for thought

While considered a rich and decadent food, lobster meat contains fewer calories than an equal portion of skinless chicken breast. It also boasts healthy omega-3 fatty acids, potassium and vitamins E, B-12 and B-6.



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See our seafood products at
www.seamaz.com
www.mazzetta.com